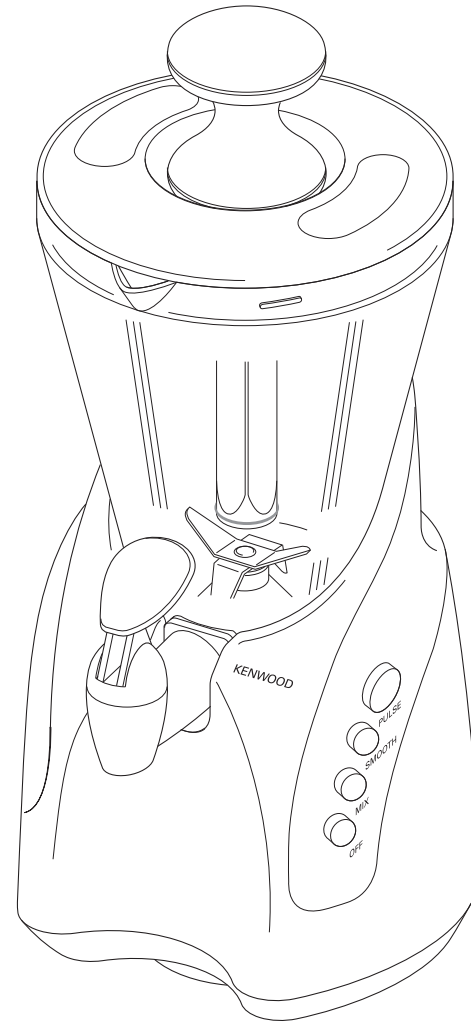


KENWOOD

SB240 series *Smoothie
CONCERT
Mini*

instructions



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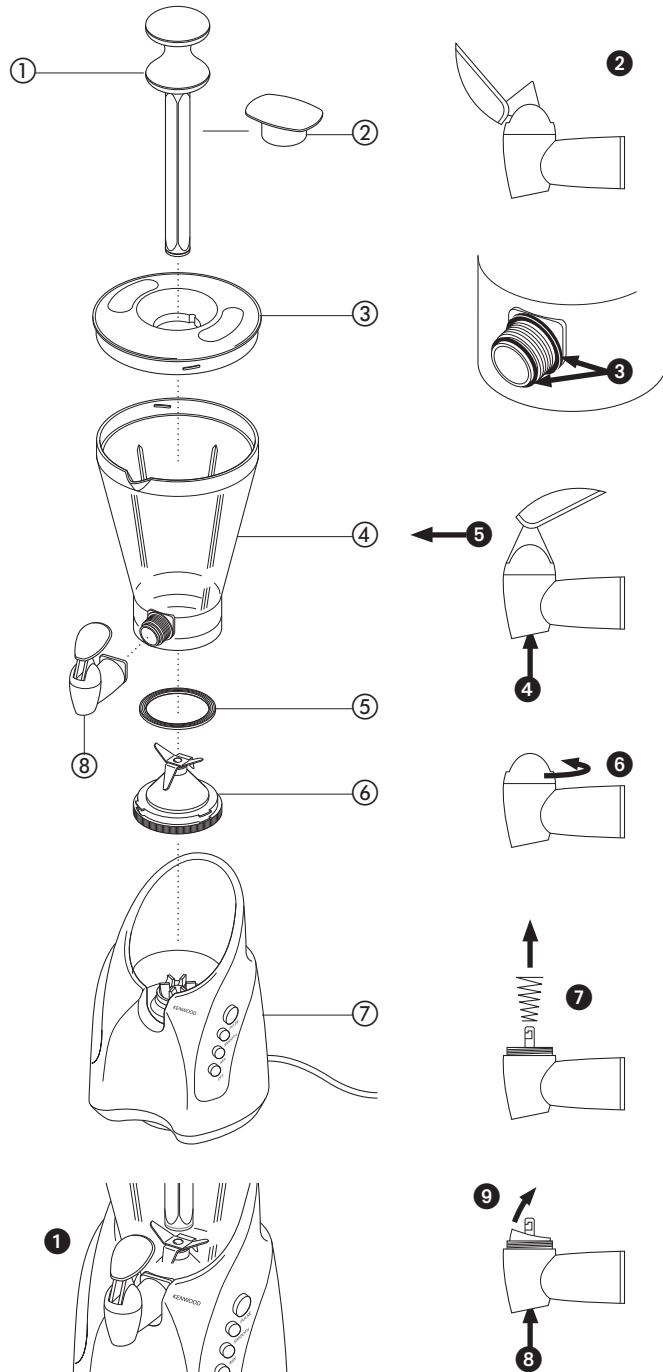
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English



You can use your Smoothie Blender for making delicious and nutritious cold drinks. It's easy to use and the smoothie drink can be dispensed directly into a cup or glass. We've also included a stirring device to assist with the blending.

A selection of recipes can be found at the back of the instructions, but the handy markings on the goblet allow you to mix ingredients of your choice. Combinations of fruit and yoghurt (both fresh and frozen), ice cream, ice cubes, juice and milk can be used.

before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- Switch off and unplug:
 - before fitting and removing parts
 - after use
 - before cleaning.
- Never let the power unit, cord or plug get wet.
- Keep hands and utensils, other than the stirrer out of the goblet when it's on the power unit.
- Never use a damaged machine. Get it checked or repaired : see 'service'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the Smoothie Blender from the power unit, wait until the blades have completely stopped.
- Only operate the Smoothie Blender with the lid in place.
- Never use the stirrer unless the lid is fitted to the goblet.
- **SCALD RISK:** The unit may also be used for making soups. Liquids should be allowed to cool to room temperature before blending.

- Misuse of your Smoothie Blender can result in injury.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only use the Smoothie Blender with the blade assembly supplied.
- Always use the Smoothie Blender on a secure, dry level surface.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the machine.
- **Important - UK only**
- The wires in the cord are coloured as follows:
 - Blue = Neutral, Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

- Wash the parts: see 'cleaning'.

key

- ① stirrer
- ② cap
- ③ lid
- ④ goblet
- ⑤ sealing ring
- ⑥ blade assembly
- ⑦ power unit
- ⑧ tap assembly

to use your smoothie blender

- 1 Fit the sealing ring over the blade assembly.
- 2 Screw the goblet onto the blade assembly.
- 3 Screw the tap assembly onto the goblet. Check that the dispensing tap lever is in the off position ①.
- 4 Place the assembled goblet on the power unit.
- 5 Place the liquid ingredients into the goblet.
- This includes fruit (not frozen), fresh yoghurt, milk and fruit juices. These can be placed into the goblet to the level marked LIQUIDS.

- 6 Add ice or frozen ingredients to the goblet.
 - This includes frozen fruit, frozen yoghurt, ice cream or ice. These can be added **up to** the level marked FROZEN INGREDIENTS.
 - 7 Screw the lid onto the goblet.
 - 8 Either put the cap into the lid, then turn. Or place the stirrer in the hole.
 - The stirrer can be used when blending thick mixtures or when large quantities of frozen items are used.
 - 9 Press the MIX button for up to 30 seconds, this is to start the mixing process, then press the SMOOTH button. Allow the ingredients to blend until smooth.
 - Use the stirrer by moving it in an anti clockwise direction.
 - 10 Place a glass underneath the tap, press the MIX button and press down on the dispensing tap lever.
 - Thinner drinks may dispense without having to switch on the power unit.
 - Use the stirrer to assist when dispensing thick smoothie drinks.
 - To help dispense the last amount of a thick smoothie drink, add a few tablespoons of liquid to increase the flow.
 - When the glass is full, switch off and release the lever.
- OR
- Switch off, remove the goblet and pour the drink.

hints

- To make a thinner smoothie drink add more liquid.
- To make a thicker smoothie drink add more frozen ingredients but do not exceed the frozen limit marked on the goblet.
- Before fitting the lid, push the solid ingredients into the liquid using the stirrer.
- Use the PULSE button to operate the power unit in a start stop action to control the texture of your drink. Take care as this automatically selects the higher speed and may cause the drink to be thrown up the sides and onto the lid of the goblet.

- After blending, some drinks may not be completely smooth due to seeds or the fibrous nature of ingredients.
- Some drinks may separate on standing, therefore it's best to drink them straight away. Separated drinks should be stirred before drinking.

important

- Never blend dry ingredients (eg spices, nuts) or run the Smoothie Blender empty.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Some liquids increase in volume and froth during blending eg milk, so do not overfill and ensure the lid is correctly fitted.
- To ensure long life of your Smoothie Blender, never run it continuously for longer than 60 seconds.
- Never blend food that has formed a solid mass during freezing, break it up before adding to the goblet.

cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never let the power unit, cord or plug get wet.
- Empty the goblet before unscrewing it from the blade unit.
- Always wash immediately after use. Don't let food dry onto the goblet assembly as this will make cleaning difficult.
- Don't wash any part in the dishwasher.
- Regularly dismantle the tap and clean the parts thoroughly.

blender unit

Before dismantling the blender, half fill the goblet with warm water. Fit the lid and cap then place on the power unit. Switch to MIX and whilst running open the tap and allow the water to drain into a container to clean the valve. This can be repeated until the water runs clear. If further cleaning is necessary dismantle the unit first.

power unit

- Wipe with a damp cloth, then dry.

blade unit

- 1 Remove and wash the sealing ring.
- 2 Don't touch the sharp blades - brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade assembly in water.
- 3 Leave to dry upside down away from children.

lid, cap, stirrer

Wash by hand, rinse with clean water then dry.

cleaning the tap

Remove the tap assembly from the goblet, then soak the tap in hot soapy water with the valve open ②. Wash thoroughly then rinse and dry. Wash and dry the goblet then refit the tap ensuring that the seals are correctly positioned on the goblet ③.

dismantling the tap

- 1 Hold the tap by the lever. Push up on the plug ④ whilst sliding the lever in the direction indicated ⑤.
- 2 Unscrew the cap ⑥.
- 3 Remove the spring ⑦.
- 4 Push up on the plug on the inside of the tap ⑧ and at the same time pull the plug from above ⑨.
- 5 Wash all the components, then dry thoroughly.
- 6 Reassemble the unit by reversing the above procedure.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

UK

If you need help with:

- using your smoothie blender
- servicing or repairs (in or out of guarantee)

☎ call Kenwood Customer Care on

023 92392333. Have your model number ready - it's located on the underside of the smoothie blender.

● spares and attachments

☎ call 0844 557 3653.

other countries

- Contact the shop where you bought your smoothie blender.

- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

guarantee (UK only)

If your Smoothie Blender goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

recipes

strawberry lemon surprise

200g strawberry yoghurt
325ml lemonade
250g frozen strawberries

Makes 3 large glasses

Place the yoghurt and lemonade into the goblet. Add the frozen strawberries. Switch to MIX for 10 seconds then to SMOOTH for 10 seconds. Serve immediately.

thick banana milkshake

2 medium bananas (cut into chunks)
325ml semi skimmed milk
4 small scoops vanilla ice-cream (approximate weight 200g)

Makes 3 large glasses

Place the bananas and milk into the goblet. Add the ice cream. Switch to MIX for 10 seconds then SMOOTH for 10 seconds. Serve immediately.

raspberry cream

2 x 150g pots raspberry yoghurt
175ml orange juice
100g frozen raspberries
100g frozen yoghurt dessert, vanilla flavour

Makes 3 large glasses

Place the fresh yoghurt and orange juice into the goblet. Add the frozen raspberries and frozen yoghurt. Switch to MIX for 10 seconds then SMOOTH for 30 seconds. Serve immediately.

choco mint shake

250ml semi skimmed milk
few drops peppermint essence to taste

2 large scoops chocolate ice cream (approximate weight 130g)

Makes 1-2 glasses

Place the milk and essence into the goblet. Add the ice cream. Switch to MIX for 10 seconds, then SMOOTH for 10 seconds. Serve immediately

ice cool fruity

2 peeled kiwi fruit, quartered
200g fresh strawberries
225ml orange juice
5 ice cubes

Makes 3 large glasses

Place the fruit and orange juice into the goblet. Add the ice cubes. Switch to MIX for 20 seconds, then SMOOTH for 20 seconds. Serve immediately

ginger smoothie

200ml milk
4 - 5 pieces of stem ginger or to taste
20ml juice from stem ginger
2 large scoops vanilla ice cream (approximate weight 130g)

Makes 1-2 glasses

Place the milk, stem ginger and juice into the goblet. Add the ice cream. Switch to MIX for 15 seconds, then SMOOTH for 30 seconds. Serve immediately.

pineapple and apricot smoothie

125ml pineapple juice
125ml Greek yoghurt
130g fresh pineapple, cut into pieces
2 fresh apricots, stones removed and flesh cut up
7 ice cubes

Makes 2 to 3 large glasses

Place the pineapple juice, yoghurt, pineapple and apricot into the goblet. Add the ice cubes. Switch to MIX for 20 seconds and then SMOOTH for 30 seconds. Serve immediately.

breakfast in a glass

100ml skimmed milk
75ml low fat yoghurt
1 small banana cut into chunks
1 small apple, cored and cut up
7.5ml wheatgerm
10ml runny honey
3 ice cubes

Makes 1-2 large glasses

Place the milk, yoghurt, banana, apple, wheatgerm and honey into the goblet. Add the ice cubes. Switch to MIX for 30 seconds and then SMOOTH for 20 seconds. Serve immediately.

banoffee smoothie

1 large banana, cut up
125ml milk
3 small scoops toffee ice cream (approximate weight 130g)

Makes 1-2 large glasses

Place the banana and milk in the goblet. Add the ice cream. Switch to MIX for 10 seconds and then SMOOTH for 20 seconds. Serve immediately.

fruit smasher

1 large nectarine, stone removed and flesh cut up
75g fresh raspberries
75g fresh strawberries
75ml lemonade
75ml apple juice
4 ice cubes

Makes 2 large glasses

Place all the fruit and juice into the goblet. Add the ice cubes. Switch to MIX for 10 seconds and then SMOOTH for 20 seconds. Serve immediately.

fruits of the forest zinger

450ml lemonade
1 large meringue shell, broken up
300g frozen black forest fruits

Makes 3 large glasses

Place the lemonade and meringue into the goblet, then add the frozen fruit. Switch to MIX for 15 seconds then SMOOTH for 30 seconds. Serve immediately.

oriental splendour

150g drained weight of canned lychees
325ml orange juice
75g crème fraiche
6-7 ice cubes

Makes 2-3 large glasses

Place the drained fruit, orange juice and crème fraiche into the goblet, then add the ice cubes. Switch to MIX for 15 seconds then SMOOTH for 15 seconds. Serve immediately.

carrot and coriander soup

25g butter
1 medium onion, chopped
1-2 cloves garlic, crushed
500g carrot cut into 2cm cubes
cold chicken stock
10ml ground coriander
salt and pepper

Melt the butter in a pan, add the onion and garlic and fry until soft. Place the carrot into the goblet, add the onion and garlic. Add sufficient stock to reach the MAX level marked on the goblet. Fit the lid and filler cap. Blend on SMOOTH for 5 seconds for a coarse soup or longer for a finer result.

Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked. Adjust the seasoning as necessary and add extra liquid if required.

for adults only

raspberry refresher

525ml cranberry juice
3 x 15ml vodka
150g frozen raspberries
2 small scoops raspberry sorbet
(approximate weight 160g)

Makes 3 large glasses

Place the cranberry juice and vodka into the goblet, then add the frozen raspberries and sorbet. Switch to MIX for 15 seconds then SMOOTH for 15 seconds. Serve immediately.

tropical ginger

250ml ginger beer
15ml-30ml rum
200g mixture frozen pineapple,
melon and mango

Makes 1-2 large glasses

Place the ginger beer and rum into the goblet, then add the frozen fruit. Switch to MIX for 15 seconds then SMOOTH for 30 seconds. Serve immediately.

pineapple and coconut refresher

$\frac{2}{3}$ of a 425g can pineapple pieces in
juice

150ml pineapple juice
5 x 15ml spoons coconut milk
or 30-45ml Malibu

6 small scoops vanilla ice cream
(approximate weight 200g)

Makes 3 large glasses

Place the contents of the can of pineapple in juice into the goblet together with the additional pineapple juice and coconut milk or Malibu. Add the ice cream. Switch to MIX for 10 seconds then SMOOTH for 30 seconds. Serve immediately.

coffee smoothie

125ml Espresso coffee
100ml milk
15-30ml Baileys liqueur
sugar to taste
3 small scoops vanilla ice cream
(approximate weight 130g)

Makes 1-2 large glasses

Place the coffee, milk, liqueur and sugar (if used) into the goblet. Add the ice cream. Switch to MIX for 10 seconds and then SMOOTH for 10 seconds. Serve immediately.

chocolate orange smoothie

250ml orange juice
15-30ml Cointreau
3 small scoops chocolate ice cream
(approximate weight 130g)

Makes 1-2 large glasses

Place the orange juice and Cointreau into the goblet, then add the ice cream. Switch to MIX for 10 seconds then SMOOTH for 10 seconds. Serve immediately.

lemon zinger

250g natural yoghurt
15-30ml gin
2.5ml-5ml lemon juice
1-2 large scoops lemon sorbet,
(approximate weight 130g)

Makes 1-2 large glasses

Place the yoghurt, gin and lemon juice into the goblet, then add the sorbet. Switch to MIX for 10 seconds then SMOOTH for 10 seconds. Serve immediately.